

# SOFT DRINKS

<b>SODA</b>	2.95	<b>ORANGE JUICE</b>	2.95
<b>ITALIAN SODA</b>	3.95	<b>APPLE JUICE</b>	3.95
<b>MINERAL WATER (STILL OR SPARKLING)</b>	3.45	<b>ICED TEA</b>	2.95
<b>ITALIAN CREAM SODA</b> watermelon-strawberry, berry blast, blood orange, peaches n' cream, strawberries n' cream, creamy coconut, strawberry-peach			3.95
<b>HOUSEMIXED LEMONADE</b> strawberry-peach, watermelon-twist, coconut, blue raspberry, basil limeade, blood orange			3.95

# HOT DRINKS

extra espresso shot \$1.00 | extra flavor \$0.50

<b>ESPRESSO</b>	3.45	<b>CAPPUCCINO</b>	3.95
<b>MACCHIATO</b>	3.95	<b>CAFFÉ MOCHA</b>	3.95
<b>AMERICANO</b>	3.95	<b>HOT CHOCOLATE</b>	3.95
<b>CAFFÉ LATTE</b>	3.95	<b>TEA</b>	3.95
<b>VANILLA LATTE</b>	3.95	Ask our concierge for this week's selection of flavors	

# BEER ON TAP

Large selection of bottled beers available, please ask for today's selection.

<b>Peroni Nastro Azzurro</b> Italian Lager 5.10%   Peroni Brewery   Rome, Italy	7.99
<b>805</b> Blonde Ale 4.70%   Firestone Walker   Paso Robles, CA	7.99
<b>Chief Peak</b> IPA 7.00%   Topa Topa Brewing Co   Ventura, CA	7.99
<b>Institution Mosaic</b> IPA 7.50%   Institution Ale Company   Camarillo, CA	7.99
<b>Stone IPA</b> IPA 6.90%   Stone Brewing   San Diego, CA	7.99
<b>Rotating Seasonal</b> ask for today's selection	7.99

# COCKTAILS

Please ask for our full listing.

<b>MidiCi Garden</b> Sipsmith gin, cucumber, mint, lime, cane syrup, soda water on the rocks		<b>Pineapple Daiquiri</b> pineapple rum, lime, cane syrup	12.00
<b>Classic Negroni</b> Beefeater gin, sweet vermouth and Campari on the rocks		<b>Basil Fizz</b> gin, lime juice, simple syrup, basil, a splash of soda water on the rocks	
<b>The Angel's Margarita</b> Hornitos Blanco tequila, triple sec, lime juice, blackberries on the rocks		<b>A Moment in the Sun</b> Absolut vodka, limoncello, simple syrup and lemon juice on the rocks	
<b>Tequila Mojito</b> Hornitos Blanco tequila, fresh lime juice, simple syrup, soda water and mint on the rocks		<b>Italian Sour</b> bourbon, amaro, lemon juice and simple syrup on the rocks	
<b>Mai Tai</b>		<b>Long Island</b>	

# WINE

	GLASS	BOTTLE
<b>SPARKLING</b>		
<b>Prosecco</b> Lunetta   Veneto, Italy	9.00	34.00
<b>Mimosa</b> Prosecco, Orange Juice	8.00	
<b>Peach Bellini</b> Prosecco, Peach Puree, Simple Syrup	8.00	
<b>WHITE</b>		
<b>Chardonnay</b> MidiCi Private Reserve   California, USA	9.00	34.00
<b>Chardonnay</b> Meiomi   Washington, USA	10.00	38.00
<b>Riesling</b> Cavit   Trentino, Italy	9.00	28.00
<b>Pinot Grigio</b> Alta Luna   Alto Adige, Italy	9.00	32.00
<b>Sauvignon Blanc</b> Nobilo   Marlborough, New Zealand	9.00	34.00
<b>Sauvignon Blanc</b> Esk Valley   Hawkes Bay, New Zealand	10.50	40.00
<b>ROSÉ</b>		
<b>Rosé</b> Cavit   Trentino, Italy	8.00	30.00
<b>RED</b>		
<b>Pinot Noir</b> MidiCi Private Reserve   California, USA	9.00	34.00
<b>Pinot Noir</b> Mon Frere   California, USA	10.00	38.00
<b>Cabernet Sauvignon</b> Columbia Crest   Washington, USA	9.00	34.00
<b>Cabernet Sauvignon</b> Borne of Fire   California, USA	13.00	50.00
<b>Chianti Superiore</b> Santa Cristina   Tuscany, Italy	10.00	38.00
<b>Malbec</b> Portillo   Mendoza, Argentina	9.00	30.00
<b>Merlot Drumheller</b> Washington, USA	9.00	32.00
<b>Red Blend</b> La Braccasca 'Sabazio'   Montepulciano, Italy	10.00	38.00
<b>Red Blend</b> Tenuta Polvaro Nero   Veneto, Italy	11.00	42.00

# MidiCi WOOD FIRED PIZZA

**(805) 628-3903**

512 E Main St., Ventura, CA 93001

f @MidiCiVentura

**ORDER ONLINE FOR TAKE-OUT AT**  
**myMidiCi.com/Ventura**

# SMALL & SHARED PLATES

<b>BRUSCHETTA</b> ✓ Neapolitan bread, tomatoes, garlic, extra virgin olive oil	6.95
<b>HOUSEMADE MEATBALLS</b> (3) <b>BEST SELLER</b> angus beef, fresh mozzarella, Italian marinara sauce, parmesan, basil	8.95
<b>HOUSE MEAT BOARD</b> <b>BEST SELLER</b> prosciutto, spicy Italian salami, Neapolitan salami, rosemary ham. served with mustard and kalamata olives	11.95
<b>HOUSE CHEESE BOARD</b> ✓ black truffle cheese, fresh mozzarella, goat cheese, gorgonzola, parmigiano-reggiano. served with dried apricots, dates, walnuts and honey	11.95
<b>HOUSE MEAT &amp; CHEESE PLATE</b> black truffle cheese, goat cheese, parmigiano-reggiano, rosemary ham, prosciutto, spicy Italian salami. served with mustard, kalamata olives, dried apricots, dates, walnuts and honey	16.95
<b>BURRATA CAPRESE</b> ✓ burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil	8.95
<b>TRUFFLE BURRATA CAPRESE</b> ✓ truffle burrata, arugula, grape tomatoes, Italian vinaigrette dressing, housemade pesto, extra virgin olive oil	9.95
<b>BURRATA WITH MELON &amp; PROSCIUTTO</b> <b>BEST SELLER</b> burrata, melon, prosciutto, extra virgin olive oil	10.95
<b>GARLIC BREAD</b> (can be made vegan) ✓ garlic, parsley, parmesan, mozzarella, extra virgin olive oil, red chili flakes	4.95
<b>SIDE SALAD</b> MidiCi House or The Caesar*	5.95
<b>ITALIAN CHICKEN WINGS</b> (6) wood fired wings available mild or spicy	9.95
<b>ITALIAN MEATBALL SLIDERS</b> (3) Neapolitan wood fired rolls, housemade meatballs, Italian marinara, provolone	8.95

# SALAD

- MIDICI HOUSE GF** **BEST SELLER** 9.95  
seasonal greens, baby arugula, grape tomatoes, parmigiano-reggiano, balsamic vinaigrette dressing
- THE CAESAR\*** 9.95  
romaine lettuce, parmigiano-reggiano, croutons, Caesar dressing  
add protein: chicken \$2 | hard boiled egg \$2
- WALNUT & GORGONZOLA ✓ GF** 11.95  
baby arugula, seasonal greens, grape tomatoes, walnuts, gorgonzola, parmigiano-reggiano, walnut & gorgonzola dressing
- THE ITALIAN** **BEST SELLER** 11.95  
seasonal greens, romaine lettuce, Italian salami, bell peppers, grape tomatoes, cucumber, red onions, kalamata olives, parmesan, crushed croutons, Italian vinaigrette dressing
- THE GREEK ✓ GF** 11.95  
baby spinach, seasonal greens, grape tomatoes, feta, kalamata olives, red onions, cucumber, Italian vinaigrette dressing

# WOOD FIRED CALZONE

- THE CHICKEN PESTO CALZONE** 12.95  
housemade pesto, chicken, fresh provolone, bell peppers, marinara, parmesan, garnished with housemade pesto
- THE MEATBALL CALZONE** 11.95  
angus beef, fresh provolone, marinara, basil, parmesan, garnished with marinara
- THE SPICY SAUSAGE CALZONE** 11.95  
housemade spicy sausage, fresh provolone, bell peppers, red onions, marinara, basil, parmesan, garnished with marinara
- THE TRUFFLE CALZONE** 12.95  
truffle cream, black truffle cheese, fresh mozzarella, mushrooms, basil, parmesan
- THE FOUR CHEESE CALZONE ✓** 10.95  
fresh mozzarella, parmesan, ricotta, gorgonzola, garlic, oregano, basil, extra virgin olive oil

# PASTA

- SPAGHETTI & MEATBALLS** 13.95  
housemade angus beef meatballs in our housemade Italian marinara sauce

# DESSERT

- SIGNATURE NUTELLA® CALZONE ✓** **BEST SELLER**  
Nutella®, balsamic reduction
- WITH BERRIES** strawberries, blackberries, blueberries 8.95
- WITH BANANAS** 8.95
- WITH MIXED** strawberries, blackberries, blueberries, bananas 8.95  
add ricotta \$1 | **GLUTEN-FREE** dough substitute \$2
- TIRAMISU** 8.00  
traditional
- AFFOGATO** 5.95  
Italian vanilla bean gelato drowning in espresso

- ITALIAN GELATO & SORBETTO**  
dark chocolate, vanilla bean, pistachio, sea salt caramel/truffle, raspberry sorbet  
add Nutella® \$1
- 1 scoop 2.00 | 2 scoops 3.50 | 3 scoops 5.00

# CLASSIC WOOD FIRED PIZZA

## SELECT YOUR BASE

- THE MARGHERITA ✓** **BEST SELLER** 10.95  
Italian tomato sauce, fresh mozzarella, parmesan, basil, extra virgin olive oil

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- THE NEW YORK MARGHERITA ✓** 10.95  
marinara sauce, fresh shredded mozzarella, parmesan

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- WHITE ✓** 9.95  
fresh mozzarella, parmesan, basil, oregano, garlic, extra virgin olive oil (no tomato sauce)

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- HOUSE PESTO ✓** 10.95  
housemade pesto, fresh mozzarella, parmesan (no tomato sauce)

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- TRUFFLE** 11.95  
truffle cream, fresh mozzarella, parmesan, basil, extra virgin olive oil (no tomato sauce)

## ADD TOPPINGS

- |   |  |
|---|--|
| <b>PROTEIN \$2</b><br>chicken<br>pepperoni<br>rosemary ham<br>housemade meatballs<br>vegan meatballs<br>applewood smoked bacon<br>vegan sausage<br>Italian sausage<br>housemade spicy sausage<br>Neapolitan salami<br>spicy Italian salami<br>shrimp<br>freshly cracked egg | <b>MARKET \$1</b><br>grape tomatoes<br>mushrooms<br>baby spinach<br>red onions<br>bell peppers<br>kalamata olives<br>black olives<br>pineapple<br>red chilies<br>jalapenos<br>arugula<br>basil<br>garlic |
| <b>PREMIUMS \$3</b><br>burrata<br>truffle burrata<br>black truffle cheese<br>prosciutto<br>truffle cream  | <b>CHEESE \$1</b><br>mozzarella<br>goat cheese<br>ricotta<br>feta<br>gorgonzola<br>vegan cheese  |
| <b>SIDES</b><br>ranch \$0.50<br>balsamic glaze \$1.50   |  |

**GLUTEN-FREE CRUST \$2 | CAULIFLOWER BASE \$5**

**VEGAN** cheese and/or sausage, available.

Our **GLUTEN-FREE** dough is made with Gluten-Free flour; however, since wheat flour is used in our restaurant, we cannot guarantee that our Gluten-Free dishes will have no traces of wheat flour.

# SPECIALTY WOOD FIRED PIZZA

- DOUBLE PEPPERONI** **BEST SELLER** 11.95  
Italian tomato sauce, fresh mozzarella, pepperoni, spicy Italian salami
- THE MEATS** 12.95  
Italian tomato sauce, fresh mozzarella, housemade angus beef meatballs, pepperoni, rosemary ham
- FOUR CHEESE ✓** 11.95  
fresh mozzarella, ricotta, gorgonzola, parmesan, garlic, oregano (no tomato sauce)
- THE HAWAIIAN** 12.95  
Italian tomato sauce, fresh mozzarella, pineapple, rosemary ham, red onions
- THE DEVIL'S** **BEST SELLER** 12.95  
Italian tomato sauce, fresh mozzarella, housemade spicy sausage, spicy Italian salami, red chilies (spicy)
- SHRIMP SCAMPI** 13.95  
fresh mozzarella, shrimp, green bell peppers, red onions, garlic, oregano. topped with baby arugula after bake (no tomato sauce)
- EGG N' BACON\*** 12.95  
fresh mozzarella, applewood smoked bacon, housemade spicy sausage, garlic, oregano. topped with a freshly cracked egg (no tomato sauce)
- MARGHERITA & PROSCIUTTO** 13.95  
Italian tomato sauce, fresh mozzarella. topped with prosciutto and baby arugula after bake
- TRUFFLE & PROSCIUTTO** 15.95  
truffle cream, fresh mozzarella, mushrooms. topped with prosciutto and baby arugula after bake (no tomato sauce)
- FROM THE GARDEN ✓** 13.95  
Italian tomato sauce, fresh mozzarella, baby spinach, bell peppers, red onions, kalamata olives
- TRUFFLE & VEGETABLE** 15.95  
truffle cream, fresh mozzarella, ricotta, mushrooms, black olives, grape tomatoes. topped with baby arugula after bake (no tomato sauce)
- THE FOREST** 12.95  
Italian tomato sauce, fresh mozzarella, rosemary ham, mushrooms, black olives
- CHICKEN PESTO** 12.95  
housemade pesto, fresh mozzarella, chicken, ricotta, grape tomatoes (no tomato sauce)
- THE TUSCAN** 12.95  
sundried tomatoes, artichokes, fresh mozzarella, goat cheese
- BBQ CHICKEN** 12.95  
chicken, red onions, mozzarella, cilantro, paprika
- CHICKEN ALFREDO** 12.95  
housemade alfredo sauce, fresh mozzarella, chicken, parmigiano-reggiano, parsley
- THE SUPREMO PIZZA** **BEST SELLER** 14.95  
Italian tomato sauce, fresh mozzarella, housemade sausage, sliced garlic, oregano, green bell pepper, black olives, red onion, and sliced mushrooms

✓ **VEGETARIAN** | **GF GLUTEN-FREE**

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.